



Salads, Soup & Bread

Mesclun Greens, Pearl Mozzarella, Red Onion Caramel
Marinated Heirloom Grape Tomatoes, Watermelon, Basil Sea Salt
Focaccia Croutons, Lemon Roasted Garlic Vinaigrette 16

Crispy Pancetta, Spring Peas, Shaved Beets, Vinegar Onions
Toasted Hazelnuts, Local Greens, Toasted Quinoa, Pecorino Cheese
Aged Balsamic Honey Vinaigrette 16

Local Seasonal Soup 13

Fresh Baked Bread

For 2 \$3 | For 4 \$6 | For 6 \$8
House Butter Spread or House Infused Herb Oil

Starters

Local Vermont Cheese Plate 18
Fruit Mostarda & Artisanal Crackers

Chilled White Wine Poached Tiger Shrimp 20
Spicy Remoulade, Savory Crêpe, Kohlrabi Carrot Salad, Herb Oil

Mongolian Lamb Bao Buns 20
Cabbage Scallion Ginger Slaw, Sriracha Lime Aioli

Citrus Braised Pork Belly 20
Scorched Sesame Rice, Cucumber Radish Kimchi, Microgreens

Jonah Crab Salad 22
Dill Remoulade, Salmon Gravlax
Grilled Focaccia, Pickled Cucumber, Pea Tendrils, Capers
Horseradish Oil, Lemon Crème Fraîche

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Grill

Local 9 oz Filet Mignon	44
Hanger Steak	38
Petit NY Strip	38
Heritage Berkshire Pork Chop	38
Jurgielewicz Farm Duck Breast	36

Seafood

Sea Scallops	36
Faroe Island Salmon	34
Catch of The Day	30

** Served with Vegetable & Starch **

Your Choice of Sauce

Szechuan Peppercorn Red Wine Jus | Wild Mushroom Brandy Cream Sauce
Zippy Sauce | Herb Citrus Beurre Blanc | Red Harissa

Vegetarian

Local Sweet Corn Maque Choux 32
Wild Mushrooms, Charred Tomato Grilled Onion Relish, Red Pepper Coulis

Desserts

Chocolate Tart 12
Vanilla Bean Crème Fraîche Chantilly, Raspberries, Candied Almonds

Farmers Cheesecake 12
Ricotta, Cream Cheese, Buckwheat Ginger Graham Crumble
Strawberry Peach Compote, Aged Balsamic

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